


**CATHARINA RED BLEND, STEENBERG**

Vintage

**2017**


Catharina is bold yet suave, forthright yet subtle, assured and alluring!

**TASTING NOTE**

As the first Bordeaux-style blend composition in almost a decade; the 2017 consists of 79% Merlot, 12% Petit Verdot, 5% Malbec and 4% Cabernet Sauvignon. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a velvety texture from the Petit Verdot. Light herbal notes from the Merlot lend a refreshing finish, while the new varieties of Malbec and Cabernet Sauvignon round out the blend, adding structure and depth. Dark fruit and spice, lifting acidity and an encompassing tannic finish create the optimal pairing for most red meat or rich sauce dishes. Will bottle age well for 7 to 10 years after bottling.

**VINIFICATION DETAILS**

Our flagship red, Catharina is blended from only the best barrels from each vintage. Each cultivar is vinified and aged separately in a traditional red wine making style. On average the grapes were harvested at a sugar level of 23- 25°B. The juice was fermented on the skins for 15 – 20 days, allowing the temperature in the tank to peak at 30°C. Gentle pump-overs occurred twice per day. After pressing, the wine was transferred to French oak barrels (75% new, 20% second fill and 5% third fill) for malolactic fermentation and maturation of 18 months. The constituent parts were then chosen, blended and returned for further maturation for 6 months. Thereafter the wine underwent a light fining before bottling in March 2019

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.1	2.6
pH	Acidity
3.49	6.0

**ATTRIBUTES**

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Elunda Basson	 Fining Agent Patatin	 Closure Cork	 Region Constantia	 Vegan Yes